

2013 Governor's Buy Local Cookout
Recipes by County

County	First Name	Last Name	Business Name	Producer\Chef	Recipe	Category
Allegany	Leo	Shinholt	S&S Maple Camp	Producer	Cucumber and Watermelon Salad with Maple Thyme Vinaigrette	Salad
Anne Arundel	Tina	Schillinger	Papa John's\Schillinger Farm	Producer	Grilled Chicken Caprese Crostinis	Appetizer
Anne Arundel	James	Barrett	Azure Restaurant at the Westin Annapolis	Chef	Rockfish Sausage with Heirloom Tomato and Roasted Corn Relish	Appetizer
Anne Arundel	Michael	Cleary	St. John's College/Bon Appetit Management Company	Chef	Roseda Short Rib Stuffed Meatball Sliders with Hummingbird Farms Tomato Sauce and Fire Fly Farms Cabra La Mancha Cheese	Appetizer
Anne Arundel	James	Barrett	Azure Restaurant at the Westin Annapolis	Chef	Slow Cooked Pork Flatbread	Appetizer
Anne Arundel	Medford	Canby	Government House	Chef	Tandoori Beef with Honeydew Tzatziki	Appetizer
Anne Arundel	Cathy	Ferguson	Government House	Chef	Tandoori Beef with Honeydew Tzatziki	Appetizer
Anne Arundel	Charles (Buz)	Porciello	Government House	Chef	Tandoori Beef with Honeydew Tzatziki	Appetizer
Anne Arundel	Medford	Canby	Government House	Chef	Honey and Goat Cheese Ice Cream	Dessert
Anne Arundel	Cathy	Ferguson	Government House	Chef	Honey and Goat Cheese Ice Cream	Dessert
Anne Arundel	Charles (Buz)	Porciello	Government House	Chef	Honey and Goat Cheese Ice Cream	Dessert
Anne Arundel	Stephen	Abel	Hearn Kirkwood & Food Unlimited	Chef	Baltimore "Baseball Steak" over Roasted Silver Queen Corn, Tomatoes and Cucumbers and Creamy Potato Salad	Entrée
Anne Arundel	Paul	Bartlett	Phillips Crab Deck	Chef	Chesapeake Soft Crab with Road Stand Relish	Entrée
Anne Arundel	James	Barrett	Azure Restaurant at the Westin Annapolis	Chef	Grilled Peach Cobbler with Sage Sweet Corn Ice Cream	Entrée
Anne Arundel	Peggy	Campanella	Harris Orchard	Producer	Grilled Peach Cobbler with Sage Sweet Corn Ice Cream	Entrée
Anne Arundel	Rita	Calvert	Many Rocks Farm	Chef	Reggae Party Coconut Vegetable Goat Curry	Entrée

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Anne Arundel	Jim	Schillinger	Papa John's/Shillinger's Farm	Producer	Roseda Sliced Hot Corned Beef Served Over "Cool" Vegetable Slaw and Topped with Horseradish Sauce	Entrée
Anne Arundel	Craig	Sewell	A Cook's Cafe	Chef	Deviled Eggs with Smoked Bacon, Farm Fresh Yogurt and White Balsamic Glaze In Bibb Lettuce Wraps	Side Dish
Balitime	Trey	Lewis	Gunpowder Bison & Trading Co.	Producer	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Balitime City	Bradley	Willits	B&O American Brasserie	Chef	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Balitime City	Sean	Praglowski	Blue Hill Tavern	Chef	Oven-Poached Local Striped Bass Spicy Tomato-Andouille Broth and Roasted Seasonal Vegetables on Crostinis	Entrée
Baltimore	Chris	Gavin	Cunningham Farms	Producer	English Pea Toast with Pickled Ramps	Appetizer
Baltimore	Mike	Brannon	Roseda Farm	Producer	Roseda Short Rib Stuffed Meatball Sliders with Hummingbird Farms Tomato Sauce and Fire Fly Farms Cabra La Mancha Cheese	Appetizer
Baltimore	Mike	Brannon	Roseda Beef	Producer	Tandoori Beef with Honeydew Tzatziki	Appetizer
Baltimore	Bobby	Prigel	Prigel Family Creamery	Producer	Tandoori Beef with Honeydew Tzatziki	Appetizer
Baltimore	Ben	Simpkins	Richardson Farms	Chef	Richardson's Watermelon Sorbet Wine Float with Lime Pepper Foam	Beverage
Baltimore	Les	Richardson	Richardson Farms	Producer	Richardson's Watermelon Sorbet Wine Float with Lime Pepper Foam	Beverage
Baltimore	Susan	Renner	Boordy Vineyards	Producer	Richardson's Watermelon Sorbet Wine Float with Lime Pepper Foam	Beverage
Baltimore	Pam	Miller	Charlottetown Farm	Producer	Gertrude's Charolettetown Farm Ricotta Doughnuts with Peach Caramel Sauce	Dessert

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Baltimore	Valerie	Smith	Springfield Farm	Producer	Gertrude's Charolettetown Farm Ricotta Doughnuts with Peach Caramel Sauce	Dessert
Baltimore	Mike	Brannon	Roseda Farm	Producer	Baltimore "Baseball Steak" over Roasted Silver Queen Corn, Tomatoes and Cucumbers and Creamy Potato Salad	Entrée
Baltimore	Mike	Brannon	Roseda Farm	Producer	Roseda Sliced Hot Corned Beef Served Over "Cool" Vegetable Slaw and Topped with Horseradish Sauce	Entrée
Baltimore	Joe	Bartenfelder	Bartenfelder Farms	Producer	Cucumber and Watermelon Salad with Maple Thyme Vinaigrette	Salad
Baltimore	David	Smith	Springfield Farm	Producer	Deviled Eggs with Smoked Bacon, Farm Fresh Yogurt and White Balsamic Glaze In Bibb Lettuce Wraps	Side Dish
Baltimore	Bobby	Prigel	Prigel Family Creamery	Producer	Deviled Eggs with Smoked Bacon, Farm Fresh Yogurt and White Balsamic Glaze In Bibb Lettuce Wraps	Side Dish
Baltimore	Jon	Shaw	Baltimorganic	Producer	Stuffed Zucchini	Side Dish
Baltimore	Bryan	Davis	The Classic Catering People	Chef	Honey Brined Smokey Rub Chicken with Quick Pickle Salad and Chesapeake Lettuce Bouquet	Entrée
Baltimore	Jesse	Albright	Albright Farms	Producer	Honey Brined Smokey Rub Chicken with Quick Pickle Salad and Chesapeake Lettuce Bouquet	Entrée
Baltimore	Jim	Roberts	Bees By The Bay	Producer	Honey Brined Smokey Rub Chicken with Quick Pickle Salad and Chesapeake Lettuce Bouquet	Entrée
Baltimore City	Roger	Black	Ten Ten American Bistro	Chef	English Pea Toast with Pickled Ramps	Appetizer
Baltimore City	Douglas	Wetzel	Gertrude's	Chef	Gertrude's Charolettetown Farm Ricotta Doughnuts with Peach Caramel Sauce	Dessert

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Baltimore City	Salvatore	Maranto	F&S Baranto Bakery	Producer	Chesapeake Soft Crab with Road Stand Relish	Entrée
Baltimore City	Denzell	Mitchell	Five Seed Farms	Producer	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Baltimore City	Steve	Blaes	Full Circle Urban Farms	Producer	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Baltimore City	Travis	Szerensits	The Manor Tavern	Chef	Stuffed Zucchini	Side Dish
Calvert	William	Kreamer	Chesapeake's Bounty	Producer	Oven-Poached Local Striped Bass Spicy Tomato-Andouille Broth and Roasted Seasonal Vegetables on Crostinis	Entrée
Caroline	Jennifer	Sturmer	Hummingbird Farms	Producer	Roseda Short Rib Stuffed Meatball Sliders with Hummingbird Farms Tomato Sauce and Fire Fly Farms Cabra La Mancha Cheese	Appetizer
Caroline	Jennifer	Sturmer	Hummingbird Farms	Producer	Slow Cooked Pork Flatbread	Appetizer
Carroll	Emily	Zaas	Black Rock Orchard	Producer	Gertrude's Charolettetown Farm Ricotta Doughnuts with Peach Caramel Sauce	Dessert
Carroll	Edward	Lindemann	Lindemann's Apiary	Producer	Cucumber and Watermelon Salad with Maple Thyme Vinaigrette	Salad
Dorchester	Bill	Edwards	SB Farms	Producer	Bison Ravioli in Bay Blue Mornay Sauce	Entrée
Frederick	Richard	Calimer	Scenic View Orchards	Producer	Capering Kid Canapes: Kids at Play Pinwheels with Caprin-EZ Pickups	Appetizer
Frederick	Chas	Philips	Catoctin Farm	Producer	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Frederick	Patty	Power	Distillery Lane Ciderworks	Producer	Cucumber and Watermelon Salad with Maple Thyme Vinaigrette	Salad

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Garrett	Andrea	Cedro	Firefly Farms	Producer	Roseda Short Rib Stuffed Meatball Sliders with Hummingbird Farms Tomato Sauce and Fire Fly Farms Cabra La Mancha Cheese	Appetizer
Garrett	Andrea	Cedro	Firefly Farms	Producer	Honey and Goat Cheese Ice Cream	Dessert
Howard	Richard	Strohmers	Strohmers Farm	Producer	Grilled Chicken Caprese Crostinis	Appetizer
Howard	Martin	Saylor	Coastal Sunbelt Produce Company	Chef	Chesapeake Crabcake with Corncake, Eastern Shore Melon Salad	Entrée
Howard	Bryan	Bernstein	Saval Foodservice	Chef	Roseda Sliced Hot Corned Beef Served Over "Cool" Vegetable Slaw and Topped with Horseradish Sauce	Entrée
Prince George's	Jason	Hall	Chessies Chesapeake Grill	Chef	Grilled Chicken Caprese Crostinis	Appetizer
Prince George's	Chris	Parker	Piscataway Farms	Producer	Chesapeake Soft Crab with Road Stand Relish	Entrée
Queen Anne	Margret	Frothingam	Arnold Farms	Producer	Rockfish Sausage with Heirloom Tomato and Roasted Corn Relish	Appetizer
Queen Anne	Margret	Frothingham	Arnold Farms	Producer	Chesapeake Crabcake with Corncake, Eastern Shore Melon Salad	Entrée
Queen Anne	Margret	Frothingam	Arnold Farms	Producer	Grilled Peach Cobbler with Sage Sweet Corn Ice Cream	Entrée
Queen Anne	Barbie	Maniscalco	Chesapeake Greenhouse	Producer	Honey Brined Smokey Rub Chicken with Quick Pickle Salad and Chesapeake Lettuce Bouquet	Entrée
Somerset	Jim	Hudson	Luke's Premier Foods, LLC	Producer	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer
Somerset	Alan	Butler	Butler Farms Inc	Producer	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer

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Somerset	Rich	Evanusa	Beach to Bay Seafood	Producer	Chesapeake Crabcake with Corncake, Eastern Shore Melon Salad	Entrée
Talbot	Katie	Moose	Conduit Press	Chef	Maryland Corn Fritters with Tomato Salsa	Appetizer
Talbot	Michelle	Wright	Wright's Market	Producer	Maryland Corn Fritters with Tomato Salsa	Appetizer
Talbot	David	Hayes	Bistro St Michaels	Chef	Bison Ravioli in Bay Blue Mornay Sauce	Entrée
Talbot	Holly	Foster	Chapel's Country Creamery	Producer	Bison Ravioli in Bay Blue Mornay Sauce	Entrée
Talbot	John	Walton	Walton's Seafood	Producer	Chesapeake Soft Crab with Road Stand Relish	Entrée
Washington	Nancey	Veldran	Caprikorn Farms	Chef	Capering Kid Canapes: Kids at Play Pinwheels with Caprin-EZ Pickups	Appetizer
Washington	Alice	Orzechowski	Caprikorn Farms	Producer	Capering Kid Canapes: Kids at Play Pinwheels with Caprin-EZ Pickups	Appetizer
Washington	Danny	Rohrer	DaKaRoh Farm	Producer	Capering Kid Canapes: Kids at Play Pinwheels with Caprin-EZ Pickups	Appetizer
Washington	Dana	Sutton	Evensong Farm	Chef	Mint and Sage Lemonade	Beverage
Washington	Julie	Stiner	Evensong Farm	Producer	Mint and Sage Lemonade	Beverage
Washington	Alice	Orzechowski	Caprikorn Farms	Producer	Gunpowder Farms Bison Burger with Smoked Bacon, Goat Cheddar, Marinated Tomato, and Hot Mix	Entrée
Washington	Jeanne	Dietz-Band	Many Rocks Farm	Producer	Reggae Party Coconut Vegetable Goat Curry	Entrée
Washington	Ali	Mohadjer	Aliabaad Farm	Producer	Reggae Party Coconut Vegetable Goat Curry	Entrée
Washington	Yvonne & Kevin	Ford	Red Heifer Winery	Producer	Reggae Party Coconut Vegetable Goat Curry	Entrée
Wicomico	Paul	Suplee	Wor-Wic Community College	Chef	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer

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Wicomico	Andy	Holloway	Baywater Greens, LLC	Producer	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer
Wicomico	Tim	Fields	Baywater Greens	Producer	Bison Ravioli in Bay Blue Mornay Sauce	Entrée
Wicomico	Tim	Fields	Baywater Greens	Producer	Deviled Eggs with Smoked Bacon, Farm Fresh Yogurt and White Balsamic Glaze In Bibb Lettuce Wraps	Side Dish
Worcester	Christie	McDowell	The Good Farm	Producer	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer
Worcester	Dan	Holland	Chesapeake Bay Farms	Producer	Grilled Pork Loin with Luke's™ Bloody Mary Vinaigrette and Fennel-Grilled Corn Hash and Creamy Cheddar Grits with Tomato Nectar	Appetizer
Baltimore City	Daniel	Elardo	Zeffert & Gold Catering	Chef	Cucumber and Watermelon Salad with Maple Thyme Vinaigrette	Salad